



PROTEIN

OL' WEST TRI-TIP*

Smoke-rubbed angus tri-tip flame grilled & served with house chimichurri and whiskey peppercorn sauce

SMOKED CHICKEN WINGS

Served with BBQ or buffalo sauce and ranch or blue cheese

GRILLED SALMON

Glazed with blackberry BBQ sauce

OLD WEST RIBS

Dry-rubbed pork ribs slow smoked to perfection

SALADS

LOADED BAKED POTATO SALAD

Tender red potatoes loaded with all the fixin's... gouda hatch chili, green onions, and bacon

COWBOY CAVIAR

Black-eyed peas, black beans, fire roasted corn, onion, bell pepper, jalapeno & cilantro tossed in a fresh lime vinaigrette

HOUSE SALAD

Country greens, heirloom tomatoes, shaved red onion, cucumbers, sunflower seeds & croutons with choice of ranch, blue cheese, or honey mustard dressing

SADDLE BAG SALAD

Mixed greens, roasted butternut squash, toasted pumpkin seeds, cranberries, red onions & feta cheese tossed in an apple cider vinaigrette

SIDES

BUTTERMILK CORNBREAD

Served with whipped honey butter

GREEN CHILI MAC & CHEESE

Cavatappi noodles, cheese sauce, fire roasted green chilis, and gremolata

WHIPPED BROWN BUTTER MASHED POTATOES

GRILLED MARKET VEGETABLES

Seasonal vegetables marinated & grilled until tender

CHEF'S DESSERT BAR

BROWN BUTTER CHOCOLATE CHIP COOKIES

CHEF'S SEASON COBBLER

Served with vanilla bean ice cream and whipped cream

SMOKED APPLE PIE

REGULAR PRICING

Adults \$64 / 6-12 \$44 / 5 & Under Free

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

⚡ We strive to provide products for guests with food allergies, however due to the nature of restaurants and cross contamination concern, we are unable to guarantee a 100% allergen free zone. Please inform your server of all food allergies. Please ask your server about gluten-free selections.